

National Park Service U.S. Department of the Interior

Public Health Program Room 52 1201 Eye Street, NW Washington, DC 20005

Application for Temporary Food Establishment Permit

Director 202-513-7217

Assistant Director 202-513-7226

National Capital 202-619-7070

Northeast 978-970-5033

Southeast 404-562-3124 x697

Midwest 402-221-3786

Intermountain 303-969-2921 303-969-2922

Desert Southwest 505-988-6040

Pacific West/Pacific Islands/Alaska 510-817-1375 206-220-4270

Web Resources

NPS Public Health:

http://www.nps.gov/public_health/intra/

CDC:

http://www.cdc.gov

State and Local Health Departments:

http://www.cdc.gov/mmwr/international/relres.html

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The operator of **each** temporary food establishment (**TFE**) site must complete this application. The application must be completed and submitted to the NPS Representative (subject to Public Health Program (**PHP**) review) at least 30 days before an event.

In addition, using the attached Sketch Sheet, each operator must provide:

•	a drawing of their temporary food establishment; (Sketch Sheet 1)
Date of	Submission
Name o	of Temporary Food Establishment:
Name o	of Operator/Owner:
Mailing	Address:
Telepho	one Number:
Name o	of Event:
Date(s)	and Time(s) of Event:
Date ar	nd Time TFE will be set up and ready for inspection:
1.	List <u>all</u> food and beverage items to be prepared and served. Attach a separate sheet if necessary. (NOTE: Any changes to the menu must be submitted to and approved by the NP. Representative (subject to PHP review) at least 10 days prior to the event.)
2.	Will All Foods Be Prepared At The TFE Site?Yes>>Complete Attachment ANo >>Complete Attachments A & B
	You Must provide a copy of the current license for the permanent food establishn where the food will be prepared.

Describe (be specific) how frozen, cold, and hot foods will be transported to the Temporary

Food Establishment:

4.	How will food temperatures be monitored and maintained during the event?	-
5.	Identify the sources of food to be served at the event. Also include the source of the ice:	-
6.	Describe the number, location and set up of handwashing facilities to be used by the TFE workers:	
7.	Identify the source of the potable water supply and describe how water will be stored and distributed at the TFE.	-
8.	Describe where utensil washing will take place. If no facilities are available on site, describe the location of back-up storage.	utensil
9.	Describe how and where wastewater from handwashing and utensil washing will be collected, stored and dispose	d: -
10.	Describe the number, location and types of garbage containers at the TFE:	
11.	Describe the floors, walls and ceiling surfaces, and lighting within the TFE:	-
12.	Describe how electricity will be provided, if needed, to the TFE:	-
13.	Please add any additional information about your TFE that should be considered:	-
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Signature(s)			
Date:			

NPS Representative:			
APPROVAL:	DATE:		
Permit Restrictions:			
Permit Effective Dates:			
DISAPPROVAL:			
Reason(s) for Disapproval:			
Reviewer Signature & Title			
Date:			

Sketch Sheet 1 **Drawing of Temporary Food Establishment** In the following space, provide a drawing of the Temporary Food Establishment. Identify and describe all equipment including cooking and cold holding equipment, handwashing facilities, work tables, dishwashing facilities, food and single service storage, garbage containers, and customer service areas.

Food Preparation at the Temporary Food Establishment

Attachment A

Food	Thaw How? Where?	Cut/Wash Assemble Where?	Cold Holding How? Where?	Cook How? Where?	Hot Holding How? Where?	Reheating How?	Commercial Pre-Portioned Package

Food Preparation at the Licensed Permanent Food Establishment

Attachment B

Food	Thaw How? Where?	Cut/Wash Assemble Where?	Cold Holding How? Where?	Cook How? Where?	Hot Holding How? Where?	Reheating How?	Commercial Pre-Portioned Package